












MENU

| WEEK 1 | MONDAY  | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|--|--|--|--|---|
| MAIN DISH | Macaroni Cheese & Garlic Bread | Mediterranean Chicken wrap with savoury rice | Roast Beef with Yorkshire Pudding, Roast potatoes & gravy | Pork Meatballs with wholemeal pasta | Fish fingers or Salmon Fingers with chunky chips |
| VEGETARIAN MAIN DISH | Potato & cauliflower with pea and mint couscous  | Meat free sausage ragu with wholemeal pasta | Quorn fillet with roast potatoes & gravy | BBQ Quorn with 50/50 rice  | Falafel in a wholemeal pitta, crunchy slaw and chunky chips  |
| ACCOMPANIMENTS  | Peas & Broccoli Salad bar | Roasted Vegetables & Salad bar | Carrots & cauliflower Salad bar | Green beans & sweetcorn Salad bar | Peas & Baked beans Salad bar |
| STREET FOOD | Assorted Paninis | Assorted Paninis | Assorted Paninis | Assorted Paninis | Assorted Paninis |
| DAILY SPECIAL | Jackets Potato Sandwiches & Baguettes | Jackets Potato Sandwiches & Baguettes | Jackets Potato Sandwiches & Baguettes | Jackets Potato Sandwiches & Baguettes | Jackets Potato Sandwiches & Baguettes |
| DESSERT |  Hot spiced peaches  | Apple cracknel |  Coconut and mango rice pudding  |  Mixed berry strudel with custard |  Gooley chocolate brownie |

Available Daily Fresh Home bakes, yoghurts, and Fruit

KEY  1 OF YOUR 5 A DAY  MEAT-FREE (VEGETARIAN)  CHEF'S CHOICE  PLANT-BASED (VEGAN)

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your allergens/ your child's allergens prior to using the restaurant. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.

Mellors
FOOD
HAPPY